Holiday DESSERT BAKE-OFF



2009 RECIPE BOOK

HAPPY HOLIDAYS FROM STEAMBOAT TODAY





Lemon Almond Tart by Nicole LeCuyer

Crust
1 ½ cup unbleached all purpose flour
¼ cup sliced blanched almonds
1 ½ tablespoon white granulated sugar
10 tablespoons chilled butter, cut into small pieces
1 ½ teaspoons cold water
1/3 teaspoon almond extract
Grind almonds in food grinder or processor. Blend in flour and sugar. Cut in butter and work into flour until mixture resembles coarse meal. Combine water and almond extract in small bowl: pour over flour mixture and combine to form moist clumps. Gather dough into ball, kneed until smooth ball is formed then flatten into a disk. Roll dough on floured surface and press into 11-inch diameter tart pan with removable bottom. Place in refrigerator 15 minutes until firm. Preheat oven to 400F. Remove tart shell from refrigerator. Line crust with foil. Fill with dried beans or tart weight. Bake until sides are set, about 15 minutes. Remove foil and beans. Bake crust until light golden, about 15 minutes. Cool completely. Reduce oven temperature to 350F

Filling
6 large eggs
1 ¾ cups white granulated sugar
½ cup lemon juice
3 tablespoons fresh grated lemon peel
3 tablespoons butter, cut into small pieces
Combine eggs and sugar in heavy saucepan and whisk to blend. Mix in lemon juice and peel. Whisk over medium high heat until mixture is thick and almost boils, about 5 minutes, whisking continuously. Remove from heat and whisk butter in few pieces at a time until all is incorporated. Transfer filling to bowl and chill until cold, stirring occasionally, about one hour.

Spread filling in crust. Bake until filling puffs slightly, begins to crack at edges and moves slightly in center when shaken, about 38 minutes. Cool completely on rack. Remove pan sides from tart then transfer to serving platter.
Raspberry Sauce
2 12 ounce bags of frozen unsweetened raspberries, thawed
6 tablespoons powdered sugar
¼ teaspoon Chambord liqueur

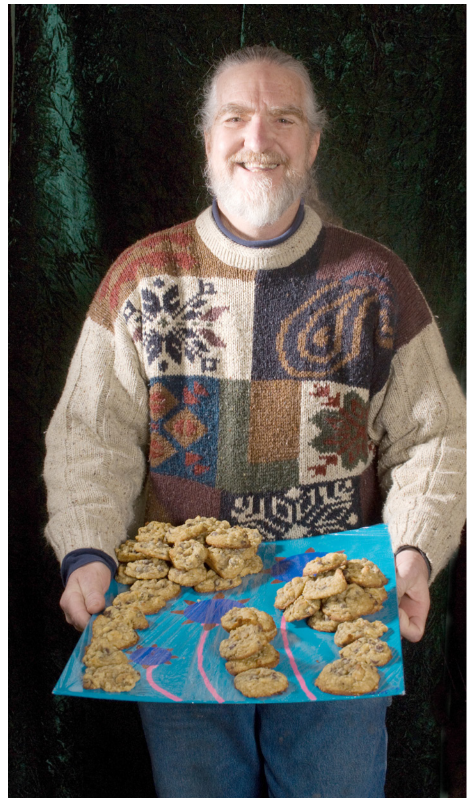
In blender or food processor puree raspberries and sugar. Mix in liqueur. Strain though cheese cloth to remove seeds. Cover, refrigerate until well chilled. Drizzle over individual slices and on plate when serving.




Sureva's Pineapple Upsidedown Cake by Alta Kaster

1) melt butter in pan
2) mix the cake mix (yellow cake)with all ingredients except no water, use pineapple juice
3) put brown sugar all over bottom of the pan
4) put pineapple slices and cherries all over the brown sugar
5) pour cake mix on the top
6) cook according to the directions on the cake mix
7) take out and flip over.
8) eat





Chocolate Chip Cookies by Michael Kenney

Use the "Original Nestle Toll House Chocolate Chip Cookies" recipe right off the chip package; except NO WHITE SUGAR. Instead, use 1- 1 ¼ cup brown sugar, ½ cup smashed walnuts and 1-1 ½ cups oatmeal. Adjust to your own taste.





Tiramisu by Sam Samlowski

Ingredients

- Pound cake, 6oz. (about half of a 10.75 ounce package), cut into ½ inch cubes
- Mascarpone Cheese, 8 ounces
- Heavy Cream, 1-¼ cups
- Eggs, 2
- Sugar, 2/3 cup + ¼ cup, divided
- Unflavored gelatin, 1 envelope
- Kahlua or Amaretto, 6 tablespoons
- Vanilla, ¼ teaspoon
- Unsweetened cocoa powder (optional)
- Sweetened whipped cream (optional)
- Shaved chocolate for decorating

Directions

Divide cakes pieces evenly about 12 ½ cup capacity custard cups; set aside
In bowl with mixer at high speed beat cheese with heavy cream until mixture falls from spatula in thick ribbon, about 1 minute; set aside.
In another bowl with mixer at high-speed beat eggs until fluffy, 6-8 minutes.
Meanwhile, in pot over high heat, combine 2/3 cup sugar with ¼ cup water; bring to boil
Cook until sugar dissolves and temperature reaches 250 degrees Fahrenheit on candy thermometer
Gradually beat the boiling sugar syrup into beaten eggs
Continue beating until slightly cooled, about 3 minutes. Transfer to a large bowl; set side
In a small bow, combine 3 tablespoons of water with gelatin; let stand 5 minutes
In a small pot over high heat, combine ½ cup water with remaining sugar, bring to boil.
Cook until sugar dissolves, 3-4 minutes
Remove from heat; stir in liqueur, vanilla and reserved gelatin until gelatin dissolves
Fold ¾ of the liqueur mixture into the egg mixture; fold in the cheese mixture
Drizzle the remaining liqueur mixture over the cake in the custard cups, dividing the cheese mixture evenly among the cups
Refrigerate until firm, at least 1 hour
Garnish each with sprinkling of cocoa, whipped cream and chocolate shavings, if desired.





Frosted Sugar Cookies by Heather Savalox

Sugar Cookies

½ cup butter
2/3 cup sugar
2 eggs
1 Tbsp. vanilla
2 ¼ cup flour
1 ½ tsp backing powder
½ tsp. salt

Cream butter and sugar until light and fluffy. Add eggs and vanilla. In another bowl, mix flour, backing powder and salt together. Slowly add in flour mixture. Chill overnight. Roll dough, cut, and bake 10-12 minutes at 350F. Cool completely then frost.

Frosting

½ cup butter
2 cups confectioners' sugar
1 Tbsp. milk
2 tsp. vanilla

Cream butter until fluffy and light. Add confectioner's sugar slowly. Add milk and vanilla. Mix until desired consistency, adding more confectioners' sugar as needed. Frost cookies.





Pumpkin Cupcakes with Maple-Cream Cheese Frosting by Heather Savalox

(adapted from smittenkitchen.com)

1 stick unsalted butter, room temperature, plus more for greasing pans
1 cup firmly packed dark-brown sugar
1/3 cup granulated sugar
2 cups cake flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
½ teaspoon ground nutmeg
1/8 teaspoon ground cloves
½ teaspoon salt
¼ teaspoon freshly ground black pepper
2 large eggs
½ cup buttermilk mixed with 1 teaspoon vanilla
1 ¼ cups canned solid-pack pumpkin

Frosting

Two (8-ounce) packages cream cheese, softened
1 stick unsalted butter, room temperature.
2 cups confectioners' sugar
¼ cup pure maple syrup

Make the cupcakes:

Preheat the over to 350F. Line a cupcake pan with liners.
In a stand mixer, beat the butter and sugars on medium speed until fluffy, about 5 minutes. Meanwhile, sift the flour, backing powder, baking soda cinnamon, ginger, nutmeg, cloves, salt and pepper into a medium bowl.
Add the eggs 1 at time to the mixer, scraping down the sides after each addition. Alternate adding the flour and milk mixtures, beginning and ending with the flour. Beat in the pumpkin until smooth. Scoop the batter among the cupcake liners-you're looking to get them ¾ full. Rap the filled pans once on the counter to release any air bubbles. Bake the cakes until a toothpick inserted into the center comes out clean, about 20-25 minutes. Cool the cupcakes on racks completely.

Make the frosting:

In a stand mixer beat cream cheese until light and fluffy. Mix in butter and maple syrup. Add confectioner's sugar slowly until desired consistency, adding sugar if needed. Frost cupcakes, sprinkle w/ cinnamon.





Sweet Abalone by Narghiza

3 eggs
1 cup sour cream
2 T white vinegar
1 cup sugar
3 cups flour
1 cup pecans

Mix the margarine with the flour. Add sour cream, egg yolks and white vinegar. Make 30-40 small balls. Refrigerate for 30 minutes.
Mix the egg whites and sugar in a mixer.
Roll the balls out . Put one spoonful of egg white and sugar mixture and nuts and form an abalone shape.
Bake at 300 for 20-25 minutes.
Dust cooled abalone with powdered sugar.





WINNER!
Best Cookie

Chocolate Dip Cookies by Narghiza

3 Eggs
1/2 pound margarine
1 cup sour cream or plain yogurt
1 T baking powder
1 cup sugar
4-5 cups flour
1 cup pecans

Mix all ingredients with a mixer. Refrigerate the dough for 30 minutes.
Divide the dough in to three big balls. Roll the balls and make any shape with a cookie cutter.
Bake cookies at 300 for 20-25 minutes.
Dip cooled cookies in warm chocolate.





Triple Chocolate Hazelnut Brownies by Sherryl Brown

½ cup butter
3 oz chocolate dark unsweetened (chopped)
1 cup sugar
1 tsp vanilla
2/3 cup flour
¼ tsp baking soda
Hazelnuts-chopped
Chocolate chips
Nutella spread

Preheat oven to 350F. Grease pan 9x9. Melt chocolate & butter over low heat remove from heat and cool. Stir sugar into cooled chocolate. Add eggs one at a time. Mix well after each egg. Stir in vanilla. Mix together flour and backing soda. Add to chocolate mixture. Mix well. Pour into prepared pan. Bake @ 350F for 30 minutes.
Cool brownies top with Nutella spread, chocolate chips and hazelnuts. Cut into squares…Enjoy!





Fresh Fruit Tart by Hanna Kurowski

WINNER!
Best Misc. Dessert

Serves 8-12

Crust:
10-11" Pan size
1 cup flour
¼ cup crushed almonds
6 T. butter
½ cup sugar

Filling:
1 pkg. Instant French Vanilla Pudding
1 cup milk
1 8 oz. pkg Mascarpone Cheese

Fresh Fruit:
Choose fruit of season
2 T. Sugar

Preparation

Crust:
Mix flout, nuts (if desired) and sugar into food processor. Cut in butter, pulse to fine crumb. Press mixture into pan. Back 15 minutes @ 400 degrees. Let cool.

Filling:
Whisk 1 cup of milk into the instant pudding. Add mascarpone cheese and mix well. Refrigerate until ready to assemble

Fresh fruit:
If using strawberries, wash berries with stems on to prevent water getting in the strawberry. Place strawberries/berries in bowl and sprinkle with 2 T. sugar. Allow fruit to sit to absorb sugar.

Assemble:
Spread chilled filling on tart shell. Place macerated strawberries on top of shell. Have enough fruit to completely cover the tart. Serve immediately.





Fudgy Bon Bons by Dianne Stoyko

Makes 5 dozen

1 12 oz. pkg Semisweet chocolate chips
¼ cup butter
1 14 oz. can sweetened condensed milk
2 cups unbleached flower
1 tsp. vanilla
60 each chocolate (either dark, almond, chocolate, or white & chocolate)
2 oz. white chocolate
1 tsp canola oil

Preparation:
Crust:
Heat over to 350F. In a medium bowl, combine chocolate chips and butter. Microwave for approximately 2 minutes until melted and you can stir it until smooth. Add sweetened condensed milk, mix well. Combine the 2 cups of flour and vanilla into mixture until well blended. Shape 1 Tablespoon of dough around each candy kiss, covering completely. Place 1" apart on an ungreased cookie sheet. Bake 6 to 8 minutes. Cookies will be soft and appear shiny but they will become firm as they cool. Do not over bake. Remove from cookie sheets; cool. Combine 2 oz. white chocolate and canola oil. Heat in microwave for approximately 45 seconds. Stir until completely melted and smooth. Place in a small zip lock bag and snip off the corner. Use to drizzle over the cooled cookies. Store in freezer/refrigerator until ready to serve.

Bavarian Apple Torte by Dianne Stoyko

Ingredients:

Crust:
½ cup butter
1/3 cup sugar
1 cup flour

Filling:

8 oz. cream cheese
¼ cup sugar
1 egg
1tsp. vanilla

Apple mixture:

4 ea. Apples (prefer organic Honey crisp), chopped
1/3 cup sugar
1 tsp. cinnamon
½ cup sliced almonds

Preparation:

Crust: Combined butter, sugar and flour in a food processor. Pulse until mixture resembles cornmeal. Press in a 9" spring form pan. Bake at 400 degrees for 10 minutes. Cool.

Filling:

Combine cream cheese, sugar, egg and vanilla. Mix until well blended. May be processed in food processor or mixed by hand. Pour over baked pastry. Chop apples and mix with cinnamon and sugar. Spread over the cream cheese mixture. Sprinkle with sliced almonds. Bake at 375 degrees for 25 minutes or until almonds are toasted on top. Allow torte to cool. Loosen crust from rim, remove rim and place on cake plate. Serve as is or with a dollop of whipped cream.





Rainbow Cookies by Candice and Greta Martin

Ingredients:
3 tsp. vanilla
food coloring
6 sticks butter
2 cups sugar
7 cups flour
3 eggs
¾ tsp. baking powder
¼ tsp. salt
3 shakes ground cinnamon
1 tsp. chili powder
nonstick cooking spray
cookie cutter
plastic wrap

Directions:
Mix butter and sugar together. Add vanilla, eggs, baking powder, salt, chili powder and cinnamon. Mix well and add flour. Separate dough into six chunks. Mix in food coloring and flatten between wax paper or plastic wrap until about ¼ inch thick. Cool in fridge for about 30 minutes. Roll out dough and cut into shapes. Bake at 350 for about 9 minutes.

Irma's Frosted Eggnog Logs by Sally TeStrake

3 cups all-purpose flour
1 teaspoon ground nutmeg
1 cup butter or margarine
3/4 cup sugar
1 egg
2 teaspoons vanilla
1 teaspoon rum flavoring
Rum Frosting

1. In a mixing bowl, stir together the flour and nutmeg.
2. In a large mixing bowl, beat butter or margarine for 30 seconds. Add sugar and beat till fluffy. Beat in the egg, vanilla and rum flavoring till combined. Add dry ingredients and beat well.
3. Shape dough into 3 inch-long logs, about 1/2 inch wide. Arrange on ungreased cookie sheets.
4. Bake in a 350 degree oven for 15 to 17 minutes or till golden. Remove and cool on wire racks.
5. Meanwhile, prepare the Rum Frosting. Frost tops of the cooled cookies with the frosting. Mark frosting lengthwise with tines of a fork to resemble bark. Sprinkle with additional nutmeg. Makes about 54 cookies.

Rum Frosting: In a mixing bowl, beat together 3 tablespoons softened butter or margarine, 1/2 teaspoon rum flavoring and 1/2 teaspoon vanilla. Beat in 1/2 cup sifted powdered sugar. Gradually add more sifted powered sugar (about 2 cups) and 2 to 3 tablepoons evaporated milk, cream or milk, beating till the frosting spreads easily over the cookies. Tint the frosting with food coloring, if you like.

Pepparkakor (Swedish Ginger Cookies) by Sandy Fisher

This is an authentic Swedish recipe that my grandmother, who emigrated from Sweden to America in the early 1900's carrying with her two daughters and one illegitimate son, my father. My children think that Christmas does not happen unless they are eating "Pepparkakor". My father's name is inscribed on the Ellis Island Wall of Emigrants as his American citizenship process indeed started on Ellis Island. These cookies are in honor of his mother, his sisters and of him. Keep bag sealed or cookies will not stay crisp.

2/3 cup butter
1/3 cup each granulated sugar and brown sugar, firmly packed
2 tablespoons dark corn syrup
2 teaspoons ground ginger
1-3/4 teaspoon cloves
3 teaspoons cinnamon
2 teaspoons soda
¼ cup water
2-1/2 cups unsifted flour

Combine the butter, sugars, and corn syrup in a 2 quart saucepan. Stir over low heat until the butter is melted. Remove from heat, blend in ginger, cloves, and cinnamon, and cool slightly. Stir in soda dissolved in water. Add the flour and mix until well blended. Dough will be quite soft. Shape into a roll, wrap well and refrigerate overnight, or as long as a week.

When the is dough removed from the refrigerator it can be too stiff to roll out so let it warm up some at room temperature. Roll portions of chilled dough on a floured board to about 1/16-inch thickness. Cut out with cookie cutter and bake on ungreased cookie sheet in a 325 degrees oven for about 8 minutes or until browned. Cool on pans before removing. Reroll scraps of dough from cutting large cookies too. Makes about 10 dozen thin 2-inch cookies. May be frosted with the following:

Frosting:

In small bowl of electric mixer, beat 1 egg white with 1/8 teaspoon cream of tarter and dash salt for 1 minute. Add 2 cups sifted powdered sugar, beat slowly until blended, then beat at high speed until very stiff, 3 to 5 minutes. Keep tightly covered in refrigerator.





Apple Rum Raisin Crumb Pie by Mike Diemer

Soak apples, raisins, brown sugar, cinnamon and nutmeg for 3 days in rum and hazelnut liquor. Roux to thickness. Topped with crumb topping. Crumb topping ingredients are oats, brown sugar, flour and clarified butter.





Paul's Pumpkin Bars by Lisa Williams

This recipe originally came from Better Homes and Gardens in 1997.

Pumpkin bars:

2 cups all purpose flour
2 tsp. baking powder
2 tsp. ground cinnamon
1 tsp. ground ginger
½ tsp. ground cloves
1/8 tsp. fresh ground nutmeg
1 tsp. baking soda
¼ tsp. baking soda
¼ tsp. salt
4 eggs
1 15 oz. can pumpkin (not pie filling)
1-1/2 cups sugar
1 cup canola oil (or ½ oil + ½ applesauce)

Preheat oven to 350 degrees. Line 15" x 10" 1" pan with parchment paper so it extends up the sides. In a medium bowl stir together flour and next 7 ingredients; set aside. In a large mixing bowl, beat eggs, pumpkin, sugar, oil and applesauce (if using). Add the flour mixture and beat until well combined. Spread into pan and bake for 25-30 minutes or until toothpick inserted in center comes out clean. Cool on wire rack. Flip over and peel off parchment. Frost with cream cheese frosting, and sprinkle with chopped pecans, if desired.

Cream Cheese Frosting:

3 oz. softened cream cheese
¼ cup softened butter
1 tsp. vanilla
beat together until fluffy; add: 2 cup sifted powered sugar beating until smooth.





Cranberry Coffee Cake by Lisa Williams

This recipe originated in an old Yankee Magazine. Over the years I've tinkered with it until it turned into the cake that was entered.

1 cup butter, softened
1 cup sugar
2 eggs
1 cup sour cream – low fat is okay
1 tsp. vanilla extract
¼ tsp. orange extract
2 cups all purpose flour
1-1/2 tsp. baking powder
½ tsp. salt
1 cup chopped walnuts or pecans
½ cup whole berry cranberry sauce
1 tsp. grated orange zest
1 tsp. ground cinnamon
Dash of cardamom

Preheat oven to 350 degrees. Grease and flour 10" fluted tube pan. In a medium bowl combine the flour, powder, soda and salt. Set aside. In a large bowl, beat butter and sugar until light and fluffy. Add the eggs one at a time, beating well after each addition. Stir in sour cream and extracts. Gradually add the flour mixture to the creamed mixture. Pour ½ the batter into the prepared pan. In a small bowl, mix together the nuts, cranberry sauce, zest and cinnamon. Spoon over batter in pan. Top with remaining batter. Bake for 40-45 minutes until toothpick inserted near center is clean. Cool for 15 minutes in pan before inverting to wire rack to cool completely.
Can be top with 1 tbsp. of powered sugar sprinkled over the top or take a tbsp. of leftover cranberry sauce and beat it with some confectioner's sugar and drizzle over the finished cake.





Maple Walnut Brownies by Lisa Williams

This recipe came from the King Arthur Flour Baking Sheet Newsletter, Spring 2008. It's a nice treat made with whole grains.

2-1/2 cups white whole-wheat flour
1-1/2 tsp. salt
1 tsp. baking powder
1-1/2 sticks butter
1-1/2 cups brown sugar
2/3 cup Grade B maple syrup
4 eggs
1 tsp. natural maple flavor
1-1/2 cups chopped walnuts

Preheat oven 350 degrees and lightly grease a 9" x 13" pan. Whisk together the flour, salt and baking powder and set aside. Melt butter and brown sugar together either on the stove or in the microwave. Remove from heat and add the maple syrup. Allow the mixture to cool to lukewarm and transfer into a large mixing bowl. Add the eggs, one at a time, mixing completely. Add the maple flavoring. Stir in the dry ingredients and then the walnuts. Pour into prepared pan. Bake for 25-30 minutes, just until the edges pull away from the pan.





Chocolate Fudge Pie by Lisa Williams

This recipe came from the newspaper magazine insert American Profile. It looks a bit rough but tastes divine!

1 deep-dish pie crust
1 stick butter
2 ounces semi-sweet chocolate, use the best you can
1 cup granulated sugar
2 eggs
1 tsp. vanilla
6 tbsp. flour – all purpose
1/3 cup double Dutch dark cocoa

Preheat oven to 375 degrees. Make your pie crust, or use a store bought one. Prick the bottom and sides with a fork in several places. Bake for 5 minutes. Remove from oven. Reduce heat to 325 degrees. Melt butter and semi-sweet chocolate in a double boiler over low heat. Mix well and remove from heat. Combine sugar and eggs in a medium bowl. Beat with mixer on medium speed until ribbons form (when you stop and lift beaters the mixture will drip in 'ribbons'). Add vanilla. In a small bowl mix flour and cocoa thoroughly. Using a firm spatula fold melted chocolate into egg mixture. Add flour mixture and stir until just blended. Pour into your pie crust. Place on a baking sheet. Bake for 50 minutes until pie is puffed and has cracks all over. Remove from oven and cool on a wire rack for 30 minutes. Put a 10" piece of parchment paper on top and place a large plate on its surface. Refrigerate overnight. Remove from refrigerator about 20 minutes before serving.





Santa's Red Velvet Cake by Maggie Zaback

Cake:
½ c margarine
2 eggs
1-1/3 c sugar
Cream together.
¼ c cocoa
1 oz. red food coloring
Sift in:
2-1/2 c cake flour
1-1/4 c buttermilk
¼ tsp. salt
1 t. vanilla
2 t. cinnamon
Beat into the rest of the mixture
1 T. vinegar
1 t. baking soda
Stir in and bake at 350 degrees for 35 minutes in a 9" x 13" pan.

Frosting:
3 T flour
¾ c milk
Combine and cook until thick
½ c margarine
1 t. vanilla
½ c Crisco
¾ c sugar
Cream in a separate bowl while flour mixture cools. Combine and whip until like whipped cream. Frost the cake and garnish with cinnamon and candied almonds.





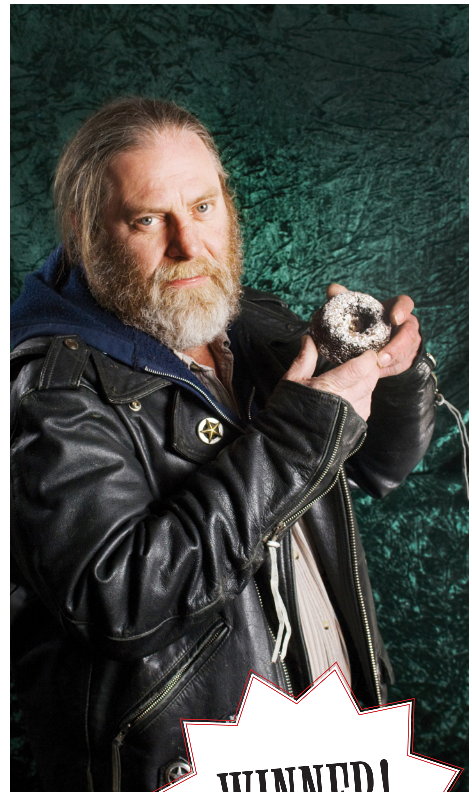
Raspberry Chocolate Mousse Tart by Amber Hanley

Tart Crust: 1.5 c all purpose flour, 2tbsp dark cocoa powder, 2 tbsp confectioner's sugar, 1.5 c butter, 4tbsp water

Filling: 7oz white chocolate, 1.5 c whole milk, 1 packet gelatine powder, 3 tbsp white sugar, 2 egg whites, 2 egg yolks, 1 cup Greek yogurt

Raspberry Coulis: pureed frozen raspberries, confectioner's sugar to taste, poured through a sieve. Add a dash of cornflour heat until thick. let cool to use.





WINNER!
Best Cake

Death by Chocolate by George Morris

4 eggs
1 cup sour cream
½ cup water
½ cup oil
Beat until mixed
Add: 1 chocolate cake mix
1 box instant chocolate pudding mix
Beat until smooth.
Stir in: 1 12 oz. package of semi-sweet chocolate chips
Pour in to buttered bundt pan and bake at 350 for one hour.
When cool, sift powdered sugar on top.





Dustin's Almond Strip by Roberta Rundell

4 cups flour
1 pound butter
1 cup of water
Mix and chill over night.
1 pound Almond paste
2 cups sugar
3 beaten eggs
1 t vanilla
Mix and chill over night.
The next morning roll out dough and spread paste over the top of the dough. Roll the dough up like a jellyroll. Brush with egg white. Bake at 425 degrees for 25 minutes. Makes 3 to 4 rolls.





CC Bars by Susan Engle

Ingredients:

1-1/2 cups semi-sweet chocolate morsels
14 oz. bag caramels
6 oz. pecans chopped
5 oz. evaporated milk
1 box German chocolate cake mix
¾ cup margarine (1-1/2 sticks)

Directions:

Combine cake mix with 1/3 cup of evaporated milk and margarine. Melt caramels with remaining evaporated milk on low heat. Spread half the batter in 9" x 13" pan. Bake at 350 degrees for 6 minutes. Pour melted caramel over half-baked cake. Sprinkle 1 cup nuts and semi-sweet morsels over caramel. Spoon remaining cake mix on top and pat down. Sprinkle remaining nuts and morsels on top and lightly tap into batter. Bake 15-18 minutes more. Cool completely, cut into squares and enjoy!





Sylvia's Soft Ginger Cookies by Nancy Mucklow

2-1/2 cups brown sugar
1 cup salad oil
½ cup applesauce
2 large eggs
Blend together.
4-1/2 cups flour
1 Tbsp. baking soda
2-1/2 tsp. ground ginger
1-1/2 tsp cinnamon
1-1/2 tsp nutmeg
½ tsp. salt
Add to mixture; set a side pecan halves (optional)
Roll into 2" balls. Bake at 350 degrees on ungreased cookie sheet for 10-12 minutes. To top with pecan halves, bake 3 minutes and then top with pecans. Finish baking time after topping.





Pfefferneuse Cookies by Tracy and Adi DelliQuadri

2 1/2 cup Flour
1/2 teaspoon Salt
1/2 teaspoon Pepper
1/2 teaspoon Anise, crushed
1/2 teaspoon Cinnamon
1/4 teaspoon Baking Soda
1/4 teaspoon Allspice
1/4 teaspoon Nutmeg
1/8 teaspoon Cloves
-Combine dry ingredients and set aside
1/2 Cup Butter, soft
3/4 Cup Brown Sugar
-Cream butter and sugar
1/4 Cup unsulphered molasses
-Add molasses, stir
1 egg
-Beat in egg
-Combine wet and dry ingredients, mix but don't overmix!
-Refrigerate dough for several hours
-Heat oven to 350
-Butter baking sheets
-Roll out cookies bake for 14 minutes
-Cool and dust with powdered sugar or glaze with powdered sugar glaze.





Todd's Toll House Delights by Todd Pollert

5 cups all purpose flour
2 tsp. baking soda
1 tsp. salt
2 cups butter
1-1/2 cup granulated sugar
1-1/2 cup brown sugar
2 tsp. vanilla extract
4 eggs
12 oz. pkg. chocolate morsels
1-1/2 cup wheat germ
1 cup oats





Dr. Dawn's Good for You Oatmeal Cookies by Dawn Obrecht

I have modified this recipe over the past 35 years, using many variations. These cookies got me through medical school, have helped me meet people, and are featured in my book, Mission Possible. Try substituting white chocolate chips or butterscotch chips and raisins or peanut butter chips, walnuts, peppermint pieces and carob. Use whole wheat flour for extra nutrition and graininess.

2 sticks butter (substitute 8 oz. Smart Balance if lactose intolerant)
¾ cup each brown sugar and white sugar
2 eggs
½ tsp. salt (can use natural sea salt)
1 tsp. baking soda
2 cups flour
3 cups old fashioned oats
2 tsp. vanilla extract
1 tsp. almond extract
½ cup each: dried cranberries, chocolate chips and pecans
Mix together, drop onto ungreased cookie sheet, and bake at 350 degrees for about 12 minutes.





Praline Pumpkin Torte by JoAnn Lathrop

¾ cup packed brown sugar
1/3 cup butter (no substitutes)
3 tablespoons whipping cream
¾ cup chopped pecans

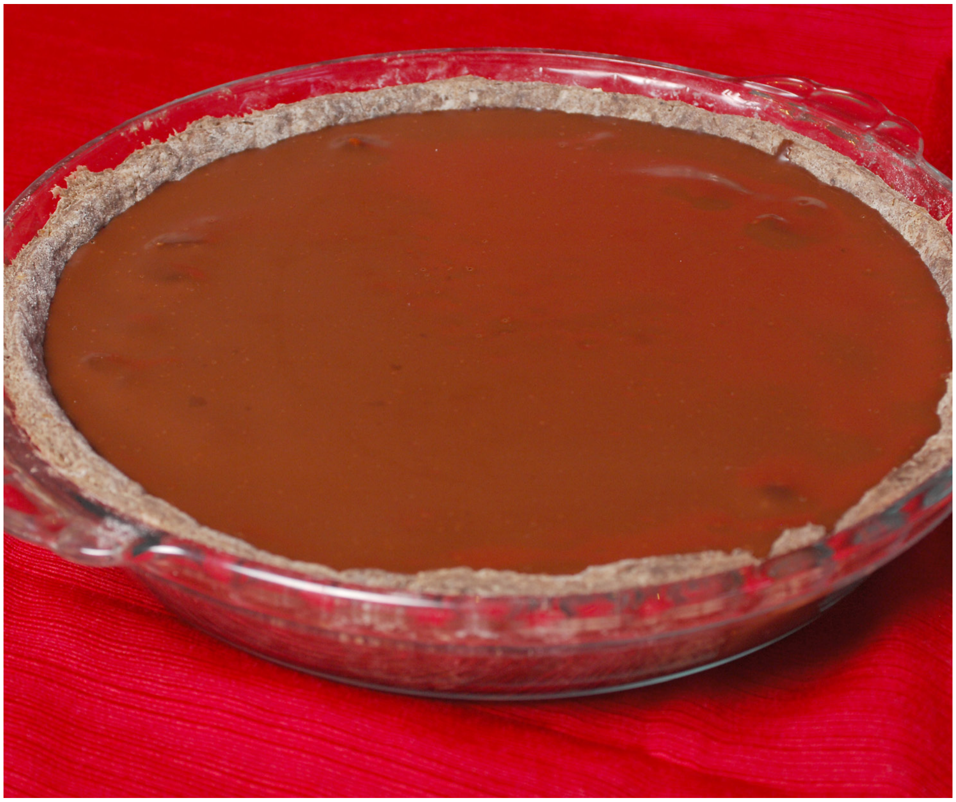
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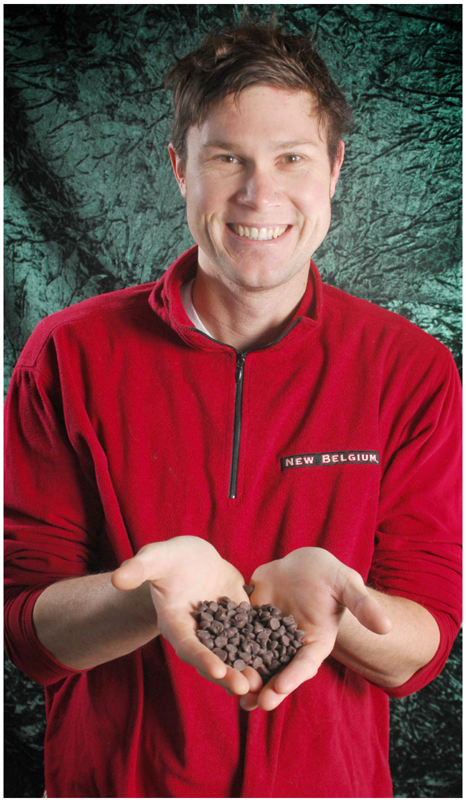
4 eggs
1-2/3 cups sugar
1 cup vegetable oil
2 cups cooked or canned pumpkin
¼ teaspoon vanilla extract
2 cups all purpose flour
2 teaspoons baking powder
2 teaspoons pumpkin pie spice
1 teaspoon baking soda
1 teaspoon salt

Topping:

1-3/4 cups whipping cream
¼ cup confectioners' sugar
¼ teaspoon vanilla extract
Additional chopped pecans

In a heavy saucepan, combine brown sugar, butter and cream. Cook and stir over low heat until sugar is dissolved. Pout into two well-greased 9 inch round baking pans. Sprinkle with pecans; cool. In a mixing bowl, bet eggs, sugar and oil. Add pumpkin and vanilla. Combine dry ingredients; add to pumpkin mixture and beat just until blended. Carefully spoon over brown sugar mixture. Bake at 350 degrees for 30-35 minutes or until toothpick inserted near the center comes out clean. Cool for 5 minutes; remove from pans to wire racks to cool completely. Place one cake layer, praline side up, on a serving plate. In a mixing bowl, beat cream until soft peaks form. Beat in sugar and vanilla. Spread two-thirds over cake. Top with second layer and remaining whipped cream. Sprinkle with additional pecans if desired. Store in the refrigerator. Yield: 12-14 servings.





Chocolate Cashew Tart by Vince Coleman

Pie dough
-250g pastry flour
-20g sugar
-125g unsalted butter
-1 egg
-20ml water
-20g dark cacao

Filling
-225g bittersweet chocolate
-75g unsalted butter
-450ml heavy cream
-2 large egg yolks
-140g toasted cashews

Mix all ingredients for dough. allow to cool in fridge for 1 hr. roll out and pre bake till set. cool completely. for filling, bring cream to boil. remove from heat. pour over chocolate and butter in mixing bowl.Stir in yolks. stir in cashews, and pour into cooled pie shell. chill in fridge for 2 hours.





Orange and White Chocolate Biscotti by Craig Sutherland

Biscotti:
1 ¾ cups granulated sugar
12 oz. unsalted butter
6 eggs
6 cups unbleached all-purpose flour
½ tsp. kosher salt
2 tsp. baking powder
1 tsp ground ginger
8 oranges
1 egg plus 1 tsp. water for egg wash

Preheat oven to 350 degrees
Cream together the butter and sugar until light and fluffy. Add the eggs one at a time, fully incorporating each egg before adding the next.
Using a microplane or other rasp-type grater, zest the oranges and add the zest to the butter/egg mixture and mix well.
Sift together the flour, salt, baking powder and ground ginger and add to the butter/egg mixture. Mix well with a wooden spoon, switching to your hands when the mixture begins to form into dough.
Turn dough out onto a lightly floured work surface and knead for 30 seconds, adding only enough flour to prevent dough from sticking to the work surface. Dough should be very soft and slightly sticky. If the dough is too wet, add a little flour. If the dough is too dry, add a little beaten egg.
Line two baking sheets with parchment paper. Divide dough into two, and form into two logs, each about 4 to 6 inches wide and 1 to 1 ½ inches high. Each log should be slightly domed on the top and a little thinner on the sides. This will help form the correct domed look of the finished biscotti. Brush both logs all over with the egg wash and bake uncovered on the middle shelf for 20 to 30 minutes. The biscotti should be lightly browned and firm to the touch when done.
Allow biscotti to cool for 5 minutes before carefully sliding the biscotti, using the parchment paper, onto a cutting board. The biscotti are pretty fragile at this point. With a very sharp knife (I prefer a chef's knife, but a serrated blade will work just as well), slice biscotti into 3/4- to 1-inch think slices.
Arrange slices, cut side down, on a baking sheet and bake for an additional 10 to 20 minutes. Flip the biscotti over halfway through the cooking time. They should be very lightly toasted. Remove from the oven and allow to cool on the baking sheet.

Candied Orange Peel:
1 cup of water
3 cups granulated sugar
Julienned peel from 3 oranges

Combine the water and 1 cup of sugar in a saucepan and heat, stirring occasionally, until the sugar has dissolved. When the sugar has dissolved, add the orange peel and bring to a boil. Reduce the heat and simmer for 20 minutes, turn off the heat and allow the peel to cool in the pan for 10 minutes.
Strain the peel and toss in the remaining sugar until well coated. Shake off the excess sugar and lay the peel out on a baking sheet to cool until completely dry.

Finishing the biscotti:
2 cups melted white chocolate

Dip each of the biscotti about halfway into the white chocolate and place on a parchment-lined baking sheet.
While the chocolate is still wet, place 3 strands of the candied orange peel on each biscotti and press down gently to fix the peel to the chocolate. Allow to cool, and enjoy!





Pumpkin Spice Bread Pudding with Vanilla Pecan Sauce by Cara Iacovetto

1 loaf of sandwich bread (white or wheat)
4 eggs, lightly beaten
2 tsp. pumpkin pie spice
2 cups sugar
½ cup canned pumpkin
3 cups milk

Cut or tear bread into pieces and place in a greased 9x13 pan. The bread pieces should fill the pan. Combine eggs, pumpkin, pumpkin pie spice, sugar and milk in a bowl. Mix thoroughly and pour over bread. Stir the bread in the pan, making sure all pieces are coated with the pumpkin mixture.
Bake at 350 degrees for approximately 45 minutes or until set. Check by sticking a butter knife in the middle of the dish and making sure that it comes out clean.

Vanilla Pecan Sauce:
½ cup pecans, chopped
1 can sweetened condensed milk
1 tsp. vanilla
½ tsp. burnt sugar flavoring

Toast pecans in a small sauce pan over medium heat. Remove from heat and allow pan to cool slightly. Add sweetened condensed milk and allow to heat through. Remove from heat and add vanilla and burnt sugar flavoring. Pour over warm bread pudding.

Notes: This dessert is best served warm or at room temperature. I created this recipe because my family loves bread pudding and I was getting tired of the same version, so I decided to put a different spin on the traditional bread pudding recipe. It's festive for the holidays, it's simple to make, and my family loves it!




Amaretto Cheesecake by Shari Copeland

1 ½ cups chocolate animal cookie crumbs
1 2/3 cup granulated sugar, divided
6 tablespoons butter softened
3 eight-ounce packages cream cheese, softened
1/3 cup heavy cream
½ cup Amaretto
2 teaspoons pure vanilla, divided
4 large eggs
2 cups sour cream
½ cup slivered almonds toasted

Preheat oven to 350 degrees.
Combine crumbs, 1/3 cup sugar and butter, mix and pat into bottom of 9-inch spring form pan, set aside.
Cream together 1/3 cup sugar, heavy cream, 1 teaspoon vanilla, Amaretto and cream cheese. Mix well.
Add eggs one at a time, mixing well after each.
Pour over crust and bake for 50 to 60 minutes, checking after 50 minutes until center is still slightly moist and jiggles.
Remove from oven and let stand on rack. Meanwhile, combine sour cream, 1 cup sugar and 1 teaspoon vanilla together. Mix well and pour over the top of cheesecake. Put back in oven and cook additional 5 minutes.
Remove from oven and let stand on rack until cool. Refrigerate at least one hour. When ready to serve, remove spring form and sprinkle almonds on top.





Amish Sugar Cookies by Jean Colby

Recipe from: Frances Hogan (grandmother)

1 cup sugar
1 cup powdered sugar
1 cup margarine
1 cup cooking oil
2 eggs
4 ½ cups flour
1 tsp cream of tartar
1 tsp baking soda
1 tsp vanilla

Combine sugars, margarine and oil. Beat well.
Add eggs. Beat again. Add remaining ingredients. Mix well. Drop small balls of dough on cookie sheet. Flatten with potato masher with granulated sugar. Bake at 275 degrees for 9 to 11 minutes. Sift powdered sugar on top of cookies after they cool.





Raspberry Swirl Cheesecake by Jean Colby

Recipe from Have Your Cake and Eat it, Too
Makes 14 servings

Filling
2 cups low-fat vanilla yogurt
1 ½ cups (12 ounces) low-fat cream cheese, at room temperature
1 large egg, separated and 1 large egg white
1 cup granulated sugar, divided
¼ cup plus 2 tablespoons unsifted all-purpose flour
¼ teaspoon salt

Crust
Butter-flavor no stick cooking spray
3 tablespoons Grape-Nuts
1 tablespoon granulated sugar

Raspberry topping and sauce
1 12-ounce jar best-quality seedless, raspberry jam
2 tablespoons fresh lemon juice
1 tablespoon Framboise or Chambord
1 cup fresh or frozen whole raspberries

Place a fine-mesh sieve over a bowl. Put the yogurt in the sieve and allow it to drain for about 30 minutes to remove excess liquid.
Coat the spring form pan with cooking spray. If using an aluminum pan, line the bottom with baking parchment or wax paper and spray. To make the crust, combine the Grape-Nuts, walnuts and sugar in a food processor and blend until fine crumbs. Add the crumbs to the prepared pan, and tilt and rotate pan until evenly dusted with crumbs.
To prepare the topping, place the jam in a small saucepan and set it over medium-low heat. Stir for 3 to 4 minutes, until completely smooth and warm to the touch; do not boil. The jam should generously coat the back of a spoon and form ribbons as it drops from the spoon's edge. Remove 7 tablespoons of jam to a cup and set aside the use for marbleizing the cake.
To complete the sauce, stir the lemon juice, raspberry liquer and raspberries into the remaining jam. Set aside. (If the sauce thickens too much after standing, stir over very low heat just before serving.)
Position a rack in the center of the oven and preheat it to 300 F.
In a large bowl, combine the cream cheese, egg yolk, vanilla and ¾ cup of the sugar. With an electric mixer on medium speed, beat well to blend. Beat in the drained yogurt. Set a fine-mesh sieve over the bowl and add the flour and salt. Stir and sift onto the cheese mixture. With the mixer on low, beat until very smooth.
In a clean, grease-free bowl, using clean beaters, whip the egg whites until foamy. Gradually add the remaining ¼ cup sugar and whip until the whites are stiff but not dry. Fold the whites into the cheese batter in three additions.
Pour half the batter into the prepared pan. Using ¼ cup of the reserved jam, make a pattern of stripes across the batter in the pan. Gently spoon on the remaining batter, covering the sauce. Using a spatula, smooth the top.
To marbelize the cake top, spoon lines of the remaining reserved jam across the cake top. Draw long swirls with the tip of a knife, pulling through the jam to create an allover marbleized pattern of red and white lines.
Bake for about 1 hour at 300. The top of the cake should be set but neither darkened nor browned in color; the center will be somewhat soft. The cake will rise slightly and some cracks may appear; they will close up when the cake cools.
Turn off the oven and prop open the oven door slightly, leaving the cake inside to cool slowly for 1 hour. Remove the cake from the oven and place it on a wire rack away from drafts. Run a long, thin knife blade between the cake and the pan sides to release some steam. Then place a piece of cardboard on top and allow it to cool completely. Refrigerate for at least 4 hours, or overnight, to firm and mellow.
To unmold the cake, run the blade of a long knife between the top edge of the cake and the pan. Loosen the spring and carefully lift off the pan sides, leaving the cake on the pan bottom.





Chokecherry White Chocolate Cookies by Crystal Staepel

8oz white chocolate
½ c butter
1c sugar
1tsp baking soday
1/4 tsp salt
2 eggs
2 3/4 c flour
1/2 c chokecherry jam
3 oz white choc
1/2 tsp shortening





Apple Pecan Cream Cheese Dessert with Bourbon Praline Sauce By Rebecca List-Bergeron

Crust
1 cup all-purpose flour
1/3 cup packed brown sugar
¼ cup chopped pecans
6 tablespoons cold butter

Apple layer
4 to 5 large baking apples, peeled, cored and thinly sliced (to fill half of spring form pan)
½ cup sugar
2 tablespoons cornstarch
1 tablespoon fresh lemon juice
¼ teaspoon ground cinnamon
1/8 teaspoon freshly grated nutmeg

Cream cheese/cream layer
1, eight-ounce package cream cheese, softened
½ cup powdered sugar
1 teaspoon vanilla
1 half pint whipping cream

Bourbon Praline Sauce
1 ½ cups light brown sugar
½ cup heavy whipping cream
½ stick unsalted butter
¼ cup bourbon
1 teaspoon kosher salt
1 ½ cups chopped and toasted pecans

Use a greased 9-inch spring form pan with double thickness of foil securely wrapped around pan.
In a small bowl, combine flour, brown sugar and pecans; cut in butter until crumbly. Press onto bottom of prepared pan. Bake at 325 degrees for 12 to 15 minutes or until set, cool.
While crust is cooling, in a medium bowl, mix together the apple slices, sugar, cornstarch, lemon juice, cinnamon and nutmeg. Spoon onto cooled crust. Bake at 350 degrees for 45 minutes or until filling is bubbling and apples are tender. Let cool completely, then refrigerate until cold.
Whip softened cream cheese with powdered sugar and vanilla. Beat whipping cream until firm, fold into cream cheese mixture. Spoon onto cold apple layer and refrigerate.
For sauce: Combine brown sugar, cream, butter, bourbon and kosher salt in a saucepan. Bring mixture to a boil over low heat (don't stir topping, but don't let boil over). Simmer 10 minutes and stir in toasted pecan. Cool to room temperature and spoon onto chilled dessert and refrigerate.
Use leftover sauce to garnish onto individual slices.

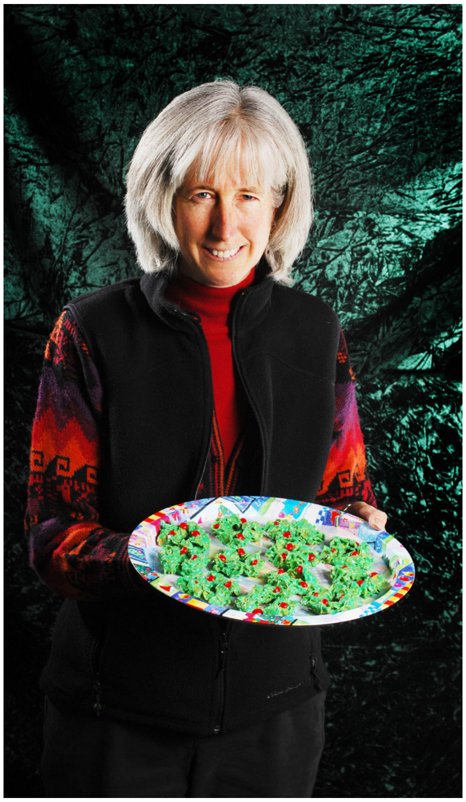




Pecan Praline Cookies by Susan Albers

Base:
1 package (18 ½ oz.) yellow cake mix
5 or 6 tbs. butter
4 cups pecan pieces
Topping:
2 sticks (1 cup) butter
1 cup firmly packed light brown sugar
½ cup granulated sugar
½ cup honey
¼ cup heavy cream

Blend cake mix and butter until crumbly Press in the bottom of an ungreased 9-by-13-inch pan. Sprinkle with pecans and bake at 350 degrees for 10 minutes. Meanwhile, combine 1 cup of butter, sugars and honey in sauce pan and bring to a full boil. Boil 3 minutes. Remove from heat and blend in cream. Pour over crust and return to oven. Bake for 17 to 22 minutes, until entire surface is bubbly. Do not burn. Cool completely (several hours) then cut into about 1-inch squares. Keep them in the refrigerator overnight. It is best to make these the day before. They keep in the refrigerator for two weeks and they freeze well.
Options:
Use Lyle's Golden Syrup, or Karo syrup, instead of honey if you don't like honey.
Can be made in a jelly roll pan if you prefer a thinner cookie.
If made in a 9-by-13-inch pan, line the pan with foil and when cooled, lift the foil out and cut on a large cutting board.





Wreath Cookies by Susie Lee

¼ cup (4 tbs.) butter or margarine
16 large marshmallows
½ tsp. vanilla
dash green food coloring
2 cups cornflakes cereal
Cinnamon Red Hots candies

In a medium sauce pan over low heat, melt butter and add marshmallows, stirring constantly until smooth. Remove from heat. Stir in vanilla and the dash of green food coloring. Add cornflakes. Stir until well coated. Drop mixture by spoonfuls onto a sheet of wax paper. Use fingers to form a hold in the center and shape into a wreath. Before cookies harden, place three Red Hots on each wreath for decoration. Makes approximately one dozen.





Oatmeal Crispies by Erin Boyer

Cooking time: 10-12 minutes
Preheat oven to 350 degrees
Serves: 48

½ cup pecans
1 cup shortening
1 cup packed brown sugar
1 cup granulated sugar
2 eggs
1 tsp vanilla
1 1/12 cups flour
1 tsp salt
1 tsp baking soda
2 cups rolled oats
1 cup craisins
1 bag white chocolate chips





Delectable Chocolate Chip and Butterscotch Cookies by Evana Stanonik

2/3 cup shortening
2/3 cup butter or margarine, softened
1 cup granulated sugar
1 up brown sugar (packed)
2 eggs
2 tsps. Vanilla
3 ½ cup flour (plus ½ cup for high altitude)
1 tsp. baking soda
1 tsp. salt
1 cup chopped nuts (optional)
12 oz. semisweet chocolate chips
12 oz. butterscotch chips

Heat oven to 375 degrees. Mix thoroughly the shortening, butter, sugars, eggs and vanilla. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls, keeping them 2 inches apart on a ungreased baking sheet. Bake for 8 to 10 minutes, or until light brown. Cool slightly before removing the cookies from the baking sheet. Makes about seven dozen cookies.





White Chocolate Berry Trifle by Evana Stanonik

*Amount of ingredients depends on the size of the bowl you are using. It is recommened to use a trifle dish.

Berries (fresh preferred, though you may use frozen if fresh not available)
Whipped cream (If whipping your own cream from whipping cream, mix in some powdered sugar and vanilla once it is whipped to make it sweet.)
Large box of Jell-O Cook and Serve Vanilla pudding
3 cups whole milk
White chocolate (about a 12 oz. bag)
White cake cut into small cubes — make sure it is moist! (I usually buy a premade cake, but if you are really courageous you can make your own.)
Optional: Almond slivers (for decoration)

Make pudding with whole milk, and once cooked, melt white chocolate into it. Set aside and cool completely.
In your glass, bowl, layer in the following order (you may do this layering twice if you have a deep enough bowl):
Cake cubes
Berries (make sure your berries have been washed and are dry)
Pudding
Whipped cream (always your last layer on top — garnish top with berries and almond slivers if desired)

I also sprinkle in the layers of the trifle some chopped up white chocolate bits.

Note: The trifle usually is best when made a day before, as all the ingredients get to settle in. If making a day before, store in refrigerator and cover completely. Also, do not put last layer of whipped cream on top (along with berries and possibly almonds to garnish) until ready to serve.





Starlight Double-Delight Cake by Evana Stanonik

Frosting:
2 (3oz) pkg. cream cheese, softened
½ cup margarine or butter, softened
½ teaspoon vanilla
½ teaspoon peppermint extract
6 cups (1 ½ lb.) powdered sugar
¼ cup hot water
4 oz. semi-sweet chocolate, melted

Cake:
2 cups frosting, prepared as directed
¼ cup margarine or butter, softened
3 eggs
2 cups all purpose flour
1 ½ teaspoons baking soda
1 teaspoon salt
¾ cup milk

Heat oven to 350ºF. Grease and flour two 9-inch round cake pan. In a large bowl, combine cream cheese, ½ cup margarine, vanilla and peppermint extract; blend until smooth. Add powdered sugar alternately with hot water, beating until smooth. Blend in chocolate.

In another large bowl, combine 2 cups of the frosting mixture and ¼ cup margarine, blend well. Beat in eggs 1 at a time, beating well after each addition. Add flour, baking soda, salt and milk; beat until smooth. Pour batter evenly into greased and floured pans.

Bake at 350ºF for 30 to 40 minuted or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pans. Cool completely.

To assemble cake, place 1 layer, top side down, on serving plate; spread with ¼ of frosting. Top with second layer, top side up. Spread sides and top of cake with remaining frosting.

Yield: 12 servings

High altitude:

Above 3500 Ft: Increase flour to 2 ½ cups and use 1 ½ cups of frosting mixture in cake. Bake as directed above.





WINNER!

Best Pie

Mudda Mint Pie by Maura Karow

Crust and Crumbles:

30 Oreo type cookies
½ cup butter

Crush cookies and mix with melted butter, press ¾ of mixture on bottom and a little up the sides of a spring form pan.

Filling Base:

Melt 40 marshmallows, add 1 cup milk and cool.
Whip 2 cups cream (stiff) and add to marshmallows.

Coffee Layer:

2 cups of marshmallow mixture and add 1 ½ tablespoons coffee liquor.
Place evenly over crust.
Freeze 30 minutes (refrigerate rest of marshmallow mixture).
Top with Hershey's syrup.

Mint Layer:

Remaining marshmallow mix; add 1 ½ teaspoons peppermint extract.
Put on top of Hershey's syrup and use 15 chocolate oreo type cookies along border.

Topping:

Sprinkle remaining crushed oreos on top.
Crush 3 candy canes and sprinkle over.
Place candy canes on top for decoration.

Freeze overnight and take out 1 hour before serving.





Swedish Toffees by Lisa Beck

1 cup butter
1/2 cup sugar
1/2 brown sugar
2 egg yolks
1 cup flour
1 cup oats
Mix ingredients together. Spread in 8x12 cookie sheet. Bake at 350 for 9 to 12 mins. Sprinkle semi-sweet chips over top let melt. Spread out, cool, cut and enjoy!





Chai Vanilla Snowballs by Beth Banning

1/4 cup sugar
1 vanilla bean, crushed and broken into chucks
1/2 walnuts, almonds or pecans
1 cup (2 sticks) unsalted butter
2 1/3 cups all-purpose or unbleached flour
2 cups powdered sugar

Preheat oven to 350 degrees. Process sugar and vanilla bean in food processor just enough to chop the vanilla. Add the nuts and process until finely chopped. Add butter and flour and process until dough is pliable. Shape pieces into walnut-sized balls. Place on ungreased cookie sheet. These do not spread so they can be placed 1/2" apart. Bake for 10 minutes, then reduce heat to 300 degrees and bake for an additional 10-15 minutes, until cookies are tan on the bottom. Roll the hot cookies in powdered sugar. Let cool before eating!

Swedish Apple Pie by Katie Chase

10-11 apples
2T. brown sugar
2T. cinnamon
2 cups flour
1 3/4cup sugar
pich salt
2 eggs beaten
3 sticks marg, melted
peel and slice apples. mix brown sugar and cinnamon together set aside.
mix flour sugar and salt together. Fill 9"x13" pan 2/3 full with apples, sprinkle brown sugar/cinnamon mix over apples. Alternately add some melted marg., then some eggs to flour mixture. stir together withwire whisk, mixture will be thick and gooey.
Pour over apples spread with spatula to cover completely. Bake at 350 for one hour





Apple Cranberry Sour Cream Streusel Pie by Chris Sachs

Pie Crust – 1 Pie:
1 1/c cups flour
½ teaspoon salt (cold)
1/3 cup butter (cold)
1/3 cup margarine
3 +/- Tablespoons cold water

Cut butter and margarine into ½ inch cubes. Put flour and salt in blowl of food processor. Pulse in butter until it resembles raw oatmeal. Gradually add water and finish working water in with your hands. Press into a 6 inch disk, dip in flour and roll between two pieces of plastic wrap until it is a 10 inch circle. Place in a pan (9 inch pie), roll under edges and crimp rim.

Pie Filling:
4 cups peeled and sliced apples
1 cup fresh cranberries
¾ cup sugar
2 tablespoons flour
3 eggs (beaten)
1 cup sour cream
1 teaspoon vanilla
½ teaspoon lemon juice
¼ teaspoon nutmeg
¼ teaspoon salt

Place apples in pie crust. Arrange cranberries over top. Whisk all other ingredients together and pour over apples and cranberries. Bake for 20 minutes in preheated oven at 350ºF. Then add crumble topping.

Streusel Topping:
1/3 cup sugar
¼ cup brown sugar
½ cup flour
¼ cup old fashioned oats
1 teaspoon cinnamon
½ cup butter – cubed
½ cup chopped walnuts

Mix all ingredients until crumbly and well mixed. Sprinkle over pie and continue baking at 375º for approx. 30 to 45 minutes, or until browned and crisp. Cool well before serving.





Cherry Walnut Brownies by Charlie Epp

Brownie Ingredients: (Makes ½ sheet pan)
6 large eggs
3 cups butter
2 teaspoons almond extract
2 teaspoons pure vanilla extract
1 ½ sticks butter
1 ½ sticks margarine
6 oz. unsweetened chocolate
2 ¼ cups flour
1 ½ teaspoons baking powder
1 teaspoon salt
3 cups chopped walnuts
½ can cherry pie filling – pureed slightly

Combine eggs, sugar, extracts together. Combine butter margarine, chocolate in double boiler to melt. Combine dry ingredients I nmixing bowl then add watet ingredients and mix well. Add chopped walnuts to batter. Transfer batter to greased ½ sheet pan. Mix in pureed cherries and swirl around in the batter. Bake at 350ºF for 35-40 minutes.

Frosting:
1lb powdered sugar
½ stick margarine melted
2oz. cocoa powder
2 teaspoons pure vanilla
2 teaspoons almond extract
3 teaspoons cherry flavor extract
Warm water

Combine ingredients, add water slowly to get the right consistency. Frost cooled brownies and sprinkle with chopped walnuts. Grab a big cold glass of milk and enjoy!





Cranberry muffins by Jean Alperti

Muffins:
½ cup salad oil
1 ½ cups sugar
2 eggs
Beat together.
Add: 2 ½ cups flour
1 tsp. baking powder
1 tsp. baking soda
¾ tsp. salt
½ cup orange juice
Fold the flour mixture with the orange juice into first mixture.
Add: 1 bag (12 oz) washed cranberries (Don't cut up)
1 cup chopped walnuts
1 cup raisins or dates
Fold gently into mixture.

Crumb topping:
¼ cup butter
¾ cup flour
½ cup sugar
Crumb together.

Fill muffin tins (use liners) 2/3 full. Top with crumb topping. Bake at 350 for 20-25 minutes. Watch carefully — they may require less baking time.
Makes 24 muffins. For fewer calories, don't use crumb topping.




Galaktoboureko by Tibby Speare

This dreamy Greek dessert has a custard-like filling between layers of phyllo, with a perfect touch of honey-lemon syrup. Try it for breakfast, if you're lucky enough to have any leftover!

Prep time: 45 minutes   Cook time: 35-45 minutes   Yield: 15 servings

4 cups milk
2 cups heavy cream
½ cup plus 1 tablespoon Farina (cream of wheat)
½ cup sugar
6 egg yolks
1 tablespoon vanilla extract
½ - ¾ cup butter, melted
½ - ¾ pound phyllo dough, thawed according to package directions
Cinnamon to sprinkle on top.

Sugar Syrup:
Boil and simmer ¾ cup sugar and 1/3 cup water for 8 minutes. Remove from heat and add 1 ½ tablespoons fresh lemon juice.

Heat milk and cream in a large saucepan until boiling.
Mix sugar and farina together and add gradually into the milk mixture. Heat to boiling again.
Reduce the heat to medium low and cook until slightly thickened, about 5 to 10 minutes. Remove form heat.
Beat eggs and vanilla ina large bowl at high speed. Reduce speed and gradually add the farina mixture to the eggs.
Melt butter and using a pastry brush, spread a thin layer on the bottom of a 9x13 pan. Preheat oven to 350ºF.
Take phyllo out of oackaging, and working as fast as you can, trim the phyllo sheets so that they are one inch larger than the pan on all four sides. Place one layer on the pan, spread melted butter on it, then another layer and repeat until you have seven layers, making sure the phyllo goes up the sides of the pan.
Pour in the filling mixture and layer the rest of the phyllo, approx. 8-10 more layers, as directed above with butter on each layer. Do not go up the pan with these layers. You may use scissors to rrim the sedes of the phuyllo if desired, or tuck the sheets down the sides.
On the last layer, score the top with a sharp knife into square serving size pieces, being careful not to score all the way through the custard.
Bake for 35-45 minutes or so until golden brown.
Make syrup and pour over top and around the edges of the pan while hot. Let it rest for one to two hours for the syrup to soak in.
Sprinkle with a bit of cinnamon before serving.





Raspberry Rugeleh by Tibby Speare

Dough:
½ pound cream cheese, softened
2 cups all-purpose flour
1 cup butter, softened
2 tablespoons sugar

Filling:
1 cup pecans
½ to 1 cup dried currants
½ cup sugar
1 tablespoon cinnamon
16 ounces raspberry, apricot and/or cherry jam (4 ounces per circle of dough)

Mix dough ingredients together until just blended. Divide into four balls, wrap in plastic wrap, and refrigerate for at least an hour or overnight. Meanwhile, make the filling. Use a food processor and pulse pecans, sugar and cinnamon together until there are still very small chunks of pecans; do not over-grind pecans. Add the currants and set mixture aside. Roll each circle of dough sandwiched in wax paper into a larger circle, about 10 inches in diameter. This may require you to flip it over once or twice to get the best circle. Take the wax paper off one side and spread a layer of one type of jam, about 1/3 to ½ of a cup, sprinkle with a fourth of the filling mixture, and cut the circle as you would a pizza, with approximately 12 to 16 wedges all together. For sixteen wedges, that would mean 8 cuts.

Preheat oven to 350 degrees. Starting from the outer part of the circle, roll each wedge up to the point, and place, seam side down, on a cookie sheet lined with parchment paper; you do not need to give too much space between the cookies as they do not spread very much. Bake at 350 for 16 to 19 minutes until light golden brown. Let them sit a couple of minutes before removing them from the pan.

*Special note: I like to make various flavors of these, as noted by the different flavors of jam. Some people add mini chocolate chips or dried cherries instead of the currents. If you don't want to make the entire batch at one time, you can keep the dough refrigerated for a few days, at most. Make sure to thaw it out until you can work with it, about 10 to 15 minutes, but not too much.





Lemon Dessert by Robin Gilmore

1 1/2 cups flour
1 1/2 sticks butter
2/3 cup pecans
Combine all and press into 9-13 inch pan. Bake at 350 for 30min.
8oz cream cheese
1 cup powered sugar
1/2 of 9oz carton of cool whip
Beat until smooth and spread over cooled crust.
3 cups milk
2 small pkgs lemon instant pudding.
Combine and pour over chees layer. Spread thin layer of whipped topping on top.
Refrigerate before cutting.





Aunt Olga's Maple Drop Cookies by Cherie Miller

(Makes 5 to 6 dozen)

Stir together 3 cups sifted all-purpose flour, 1 teaspoon double acting baking powder, 1 teaspoon salt, 1 teaspoon soda

Cream together in separate bowl: I cup butter or margarine, 3 unbeaten eggs, 1 cup maple flavored syrup, ¼ teaspoon maple flavoring. Beat well with mixer. Beat in dry ingredients gradually. Mix well. Add ¼ cup boiling water. Stir in 1 cup chopped pecans.

Chill at least 1 hour.

Drop rounded teaspoons onto ungreased cookie sheets. Bake at 350 for 13 to 16 minutes. Frost and decorate with pecan half if desired.

Maple frosting: melt ¼ cup butter, add 2 tablespoons cream, 1 teaspoon vanilla, 1 tablespoon maple flavored syrup. Blend in 2 cups sifted powdered sugar. Beat until of spreading consistency.







Aunt Grace's Recipe 1950 by Rae Rouse

Layer 1:
1 cup butter or margarine
½ cup sugar
2 teaspoons water
2 teaspoons vanilla
2 cups flour
Cream butter and sugar, add water and vanilla. Mix well. Press into bottom of baking dish. Bake at 325 for about 20 minutes.
Layer 2:
French vanilla pudding, chilled
Layer 3:
Three cans of cherry pie filling
Decorate with your imagination